

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	LIDO DISH WASH	22	0	No
THE LEFT SPRAY NOZZLE WAS CLOGGED ON THE UPPER ARM FINAL RINSE OF THE CONVEYOR DISH WASH MACHINE. A NEW NOZZLE WAS INSTALLED IMMEDIATELY.				
Corrected during inspection.				
2	LIDO - DISH WASH	24	0	Yes
THE DISH LEVEL FINAL SANITIZING RINSE TEMPERATURE OF THE IN-USE CONVEYOR DISH WASH MACHINE WAS 156-160 °F ON REPEATED TESTS. THE LOG ENTRIES THROUGHOUT THE MORNING WERE ALL 160 °F.				
Final sanitizing rinse temperature adjusted for better tolerance.				
3	LIDO - DISH WASH	26	3	Yes
A RACK OF PREVIOUSLY CLEANED UTENSILS HAD SOME FOOD SOILED UTENSILS INSIDE AS WELL AS A PIECE OF COOKED BACON. THE RACK WAS STORED ON THE CLEAN SHELF.				
Better supervision procedures have been implemented.				
4	LIDO - BUFFET	26	3	Yes
SEVERAL PREVIOUSLY CLEANED PLATES WERE FOUND SOILED WITH FOOD RESIDUE AND PRESENTED ON THE STARBOARD SERVICE LINE FOR PASSENGER SELF SERVICE.				
Better supervision procedures have been implemented.				
5	LIDO - BUFFET	19	0	No
THE AFT (PLATE SECTION) OF THE LIDO SERVICE BUFFET ON BOTH PORT AND STARBOARD SIDES WAS NOT EQUIPPED WITH A SHIELD TO PROTECT FOODS ON DISPLAY FROM PASSENGERS COUGH OR SNEEZE. RECOMMEND INSTALLATION OF FULL HEIGHT SHIELDS AS ARE FOUND IN THE CENTER OF THE SAME BUFFET LINES.				
New sneeze guards fabricated and installed.				
6	POTABLE WATER - BACKFLOW	08	0	No
THE REDUCED PRESSURE ASSEMBLY BACKFLOW PREVENTION DEVICES INSTALLED ON THE TWO EVAPORATOR HIGH SALINE OVERBOARD DISCHARGE PIPES WERE NOT IDENTIFIED IN THE SHIPS MAINTENANCE PROGRAM AND HAVE NOT BEEN TESTED ANNUALLY. THE BACKFLOW PREVENTERS WERE ENTERED INTO THE ELECTRONIC MAINTENANCE SYSTEM DURING THE INSPECTION.				
Corrected during inspection.				
7	POLO MARTINI BAR	36	0	No
THE ARTIFICIAL LIGHT BULBS DIRECTLY OVER THE FRONT SERVICE BAR WERE NOT SHIELDED.				
New light fixtures will be installed.				
8	FRAME 52 BAR	36	0	No
THE ARTIFICIAL LIGHT LEVEL ALONG THE FRONT SERVICE BAR COULD NOT BE RAISED TO 220 LUX FOR CLEANING. A TEMPORARY LIGHT WAS AVAILABLE AND USED, BUT NO PERMANENTLY INSTALLED LIGHT WAS PRESENT.				
3 new fluorescent lights have been installed.				
9	FRAME 52 BAR	33	1	No
THE DECK HEAD SECTION OVER THE FRONT BAR ICE BIN, NEAR THE ENTRY DOOR WAS SOILED WITH DUST DEBRIS.				
Better cleaning procedures have been implemented.				
10	COMMENT	*	0	No
THE ORGANIZATION/MANAGEMENT AND RECORD KEEPING IN THE POTABLE WATER SYSTEM, POOLS/SPAS, HOUSEKEEPING, PEST MANAGEMENT, AND BARS WAS VERY STRONG.				
Thank you!				
11	FOOD SERVICE GENERAL	33	1	No
SEVERAL AREAS OF FOOD PREPARATION AND STORAGE HAD CRACKED TILES AND MISSING GROUT.				
Exchanging cracked tiles in Galleys is ongoing.				

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12	FOOD SERVICE GENERAL	33	1	No	SEVERAL AREAS OF FOOD PREPARATION AND STORAGE HAD GAPS AND SEAMS AND PROFILE STRIPS THAT WERE SEPARATING AT THE BULKHEAD-DECK HEAD JUNCTURES.
Inspection by Sea King is ordered for Nov. 7 <sup>th</sup> to survey and suggest remedy for items 12 and 32. WO 5110 000095					
13	MAIN GALLEY-SEVEN SEAS PRODUCTION	21	1	No	THE FLOOR-STANDING HOBART MIXER WAS POSTED OUT OF ORDER FOR PREVIOUS 4-5 MONTHS. VESSEL IS AWAITING SPARE PARTS.
The Hobart Mixer has been repaired and is back in operation.					
14	MAIN GALLEY -SEVEN SEAS PRODUCTION	21	1	No	THE WATER FAUCET HANDLE LAMINATE COATING ON THE SOUP KETTLES WAS PEELING MAKING THE SURFACES NOT EASILY CLEANABLE.
The water faucet has been replaced.					
15	MAIN GALLEY - SEVEN SEAS PRODUCTION	21	1	No	SEVERE CORROSION WAS NOTED ON THE INTERIOR TECHNICAL COMPARTMENT OF THE LANG FLAT TOP GRILL.
Have made Work Order 5120-000321. For Seeking to deliver Stainless Steel material needed. For delivery in Miami Nov 7.03					
16	MAIN GALLEY - SEVEN SEAS PRODUCTION	21	1	No	A GAP WAS NOTED ON THE REAR OF THE BANK OF THE FLAT TOP GRILLS.
The gap has been sealed.					
17	MAIN GALLEY - SEVEN SEAS PRODUCTION	33	1	No	THE PAINT ON THE SURFACE OF THE SCUPPER WAS PEELING MAKING THIS AREA DIFFICULT TO CLEAN.
Inspection by Sea King is ordered for Nov. 7 <sup>th</sup> to survey and suggest remedy for items 12, 22 and 32. WO 5110 000095					
18	MAIN GALLEY - SEVEN SEAS - PREPARATION	21	1	No	THERE WAS AN OPENING IN THE CORNER AREA BENEATH THE COOKING SURFACE OF THE FLATTOP GRILLS MAKING THIS EQUIPMENT NOT EASILY CLEANABLE.
New base has been manufactured on board and installed.					
19	MAIN GALLEY - SEVEN SEAS	33	1	No	THE DECK PAINT COATING WAS FAILING IN THE CLEANING LOCKER MAKING THIS SURFACE NOT EASILY CLEANABLE.
The deck has been repainted.					
20	MAIN GALLEY - SEVEN SEAS WINE CELLAR	26	3	Yes	THREE PREVIOUSLY CLEANED BAR GLASSES WERE FOUND STORED WITH DRINK DEBRIS.
Better cleaning procedures have been implemented.					
21	MAIN GALLEY - SEVEN SEAS -WINE CELLAR	27	0	No	TWO PREVIOUSLY CLEANED WINE BUCKETS WERE FOUND WITH MANUFACTURER'S LABEL REMNANTS AND LABEL GLUE ON THE EXTERIOR SURFACES MAKING THESE SURFACES NOT EASILY CLEANABLE.
Better cleaning procedures implemented for new items before they are put on line.					
22	MAIN GALLEY - SEVEN SEAS -LIFT 18	33	1	No	THE STAINLESS STEEL AT THE DECK-BULKHEAD JUNCTURE LEAVING A LARGE GAP WHERE DIRT AND DEBRIS COULD COLLECT, MAKING THIS AREA DIFFICULT TO CLEAN.
The deck-bulkhead has been riveted and the gap sealed.					
23	MAIN GALLEY - SEVEN SEAS JUICE STATION	27	0	No	THE TECHNICAL COMPARTMENT OF THE VITALITY JUICE MACHINE HAD A SMALL AMOUNT OF MOLD GROWTH ON BACKSPASH AREA.
Specific cleaning of the technical space has been implemented by Vitality.					
24	MAIN GALLEY - SEVEN SEAS COLD PANTRY	21	1	No	THE FLOOR-STANDING HOBART MIXER WAS POSTED OUT OF ORDER FOR THE PREVIOUS WEEK.
The Hobart Mixer has been repaired and is back in operation.					

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
25	MAIN GALLEY - SEVEN SEAS COLD PANTRY	33	1	No	THE PAINT IN THE SCUPPER BENEATH THE HOBART VEGETABLE CHOPPER WAS FAILING MAKING THE SURFACE DIFFICULT TO CLEAN. The scuppers have been repainted.
26	MAIN GALLEY - FOUR SEASONS PASTRY AREA	33	1	No	MOLDY SEALANT WAS NOTED AROUND THE DOOR SEAL OF WALK-IN REFRIGERATOR C-29. The frame has been welded and the sealant replaced.
27	MAIN GALLEY - FOUR SEASONS PASTRY AREA	33	1	No	LOOS, MOLDY SEALANT WAS NOTED ON BULKHEAD UNDER HAND WASH SINK. The sealant has been replaced.
28	MAIN GALLEY - FOUR SEASONS	27	0	No	A SMALL AMOUNT OF MOLD WAS NOTED IN THE TECHNICAL COMPARTMENT OF THE VITALITY JUICE MACHINE. Specific cleaning of the technical space has been implemented by Vitality.
29	MAIN GALLEY -FOUR SEASONS - BEVERAGE	20	2	No	A SMALL AMOUNT OF CORROSION WAS NOTED ON THE REAR BULKHEAD OF THE LOWER BIN OF THE ICE MACHINE. Bulkhead has been cleaned, rinsed and sanitized.
30	MAIN GALLEY - FOUR SEASON - DISH WASH	22	0	No	ONE OF THE TWO BANK OF THE UPPER FINAL RINSE SPRAY ARMS WAS NOT PRODUCING WATER DURING THE FINAL SANITIZING RINSE CYCLE. THIS ITEM WAS CORRECTED DURING THE INSPECTION. Corrected during inspection.
31	MAIN GALLEY - BAKERY SHOP	27	0	No	THE VENT TO THE TECHNICAL COMPARTMENT OF THE REVOLVING OVEN CONTAINED A SIGNIFICANT AMOUNT OF FOOD DEBRIS. The vent area has been cleaned.
32	MAIN GALLEY - BAKERY SHOP	20	2	No	THE INTERIOR SURFACES OF THE REVOLVING OVEN WAS BADLY CORRODED. THIS ITEM IS SCHEDULED FOR REMOVAL DURING THE OCTOBER 2004 DRYDOCK. New oven to be installed in near future. Pending decision from Miami.
33	MAIN GALLEY - BAKERY SHOP	21	1	No	THE LID TO THE DOUGH MIXER CONTAINED AN AREA THAT WAS ROUGH AND DIFFICULT TO CLEAN. IT APPEARS THAT A RUBBER STOPPER IS MISSING FROM THIS AREA. Rubber stopper has been installed.
34	CREW GALLEY	20	2	No	THE INTERIOR COMPARTMENTS OF 2 OF THE UNDERCOUNTER LANG OVENS WAS CORRODED. Have made Work Order 5120-000321. For Seaking to deliver Stainless Steel material needed. For delivery in Miami Nov 7.03
35	PROVISIONS - FISH FREEZER	19	0	No	A SMALL CASE OF COD WAS STORED IN A CRATE, BUT THE ITEMS WERE UNCOVERED. Better procedures have been implemented.
36		*	0	No	IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.  PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV  USE EMAIL MESSAGE SUBJECT LINE: NORWEGIAN MAJESTY - CAS - OCTOBER 19, 2003.